# Welcome to the Army Worldwide Food Service Workshop

***Field Food Service Equipment Update***

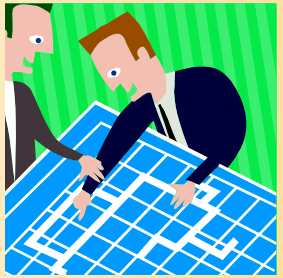
**Presented by: Mr. Wardell Carey**

**Army Center of Excellence, Subsistence**
**Facilities & Equipment Division**

# Mission

**Dining Facility Design**

**Equipment Schedules**



**Facilities and Equipment Division**

**Equip. Funding For MCA Projects**

**Field Food Service Equipment**

# Topics

- Modern Burner Unit upgrades (MBU)
- Power Converter upgrades
- Maintenance Levels
- Quality Deficiency Report (QDR) Standard Form 368
- Insulated Food Container (IFC) with Polycarbonate inserts
- Mobile Kitchen Trailer -Improvement (MKT-I)
- MKT-Rebuild program status
- Kitchen Company Level Field Feeding – Enhancement (KCLFF-E)
- Assault Kitchen (AK)
- Food Sanitation Center-1 (FSC)
- Food Sanitation Center-2 status
- Containerized Kitchen (CK) upgrades
- Multi Temperature Refrigerator Containerized System (MTRCS)
- Battle Field Kitchen (BK) status

# Modern Burner Unit

- New MBU Version 3
- NSN 7310-01-507-9310
- Reduced Low end heat & noise by 50%.
- Fuel block changed
- Control panel changed

# Power Converter

- New Power Converter
- NSN 7310-01-502-9310

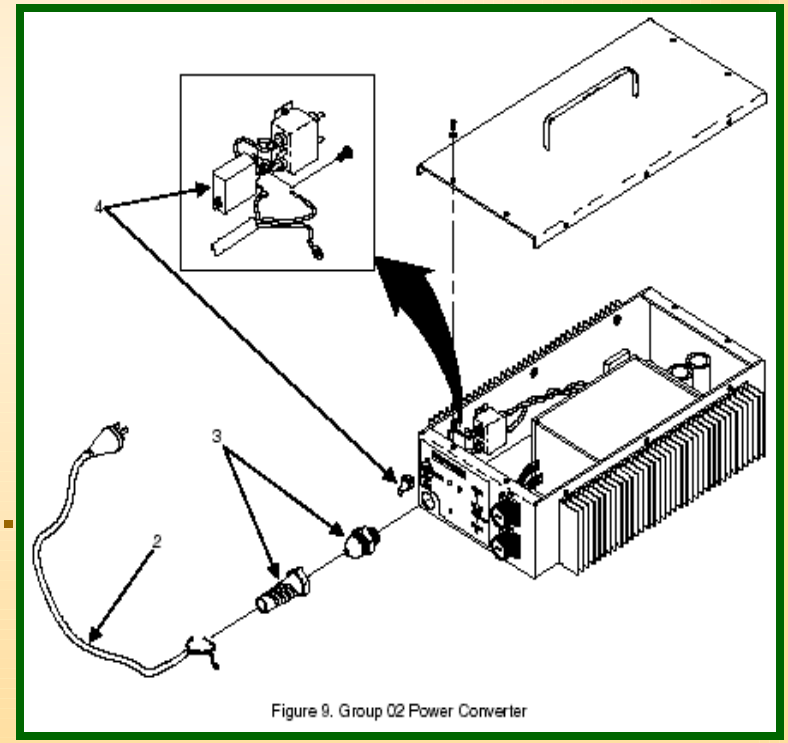


Figure 9. Group 02 Power Converter

# Maintenance Levels

| LEVEL | UNIT | DIRECT SUPPORT | GENERAL SUPPORT | DEPOT |
|---|---|---|---|---|
| **WHO** | ✓ Operator<br>✓ Crew<br>✓ Unit maintenance personnel<br>✓ Operator/Maintainer | ✓ DS maintenance units<br>✓ Installation support maintenance shops<br>✓ Host nation support | ✓ GS maintenance units<br>✓ Specialized repair activities<br>✓ Installation support maint shops | ✓ Predominately Army material Command (AMC)<br>✓ Commercial contractors<br>✓ Host nation Spt |
| **WHERE** | ✓ Breakdown site<br>✓ Equip. location<br>✓ Unit maintenance collection point | ✓ Mobile maint shops<br>✓ Fixed shops at installation /units<br>✓ Equip. location breakdown site<br>✓ Div, Corp, & maint collection points | ✓ Fixed/ semi-fixed maint facilities<br>✓ Installation maint shops<br>✓ Equip. location | ✓ Fixed plant type facilities<br>✓ On site, by exception<br>✓ CONUS and selected theaters |
| **WHAT** | ✓ PMCS<br>✓ Inspection by sight & touch<br>✓ Lubricating, preserving, cleaning, replacing, & minor adjustments authorized by MAC | ✓ Diagnose & isolate components & assembly malfunctions<br>✓ Adjust, calibrate, & align component & assembles<br>✓ Replace comp, modules, assemblies & piece parts | ✓ Diagnose & isolate eqt comp & assembly malfunctions to the internal piece level<br>✓ Adjust, calibrate, align, & repair comp & assemblies | ✓ Overhaul of comp & end items<br>✓ Repair end items, comp, assemblies, & modules to original manufactured tolerances/specs (rebuild) |

# Insulated Food Container (IFC)

- **Replaces current mental Insulated food container**
- **Contains three 1/3 size 6” Deep stainless steel pans with covers and gaskets**
- **11-1/4” deep NSN 7360-01-452-0686**
- **11-1/4” deep NSN 7360-01-408-4911**

# Mobile Kitchen Trailer (MKT)

**MKT**

**MKT Improve**

**MKT Rebuild**

# MKT Rebuild Program

- ✓ **Army G-4 provides funding for the program.**
- ✓ **Work with Army G-3 in determining priorities.**
- ✓ **Product Manager-Soldier Support overall manager of program.**
- ✓ **Gaining Units/Installations: Determine priority of units for the program; Conduct nomination procedures & inspections for candidate MKTs in accordance w/SOP; Arrange transportation of MKTs to rebuilt facility.**

# Kitchen Company Level Field Feeding - Enhanced (KCLFF-E)

- **Capability – H&S & Limited A's 150**
- **Cooks on Ground**
- **No Refrigeration or Sanitation Capability**

# Assault Kitchen

- Replaces the current KCLFF on a 1:1 basis
- Provides a hot prepared meal to soldiers in forward areas and remote sites
- Heat on the move capability
- Feeds company-sized element within 60 min of arrival
- Supports single fuel on the battlefield
- Requires HMMWVs and HMTs for mobility

# Food Sanitation Center (FSC)

Current Sanitation Center being used

# Food Sanitation Center

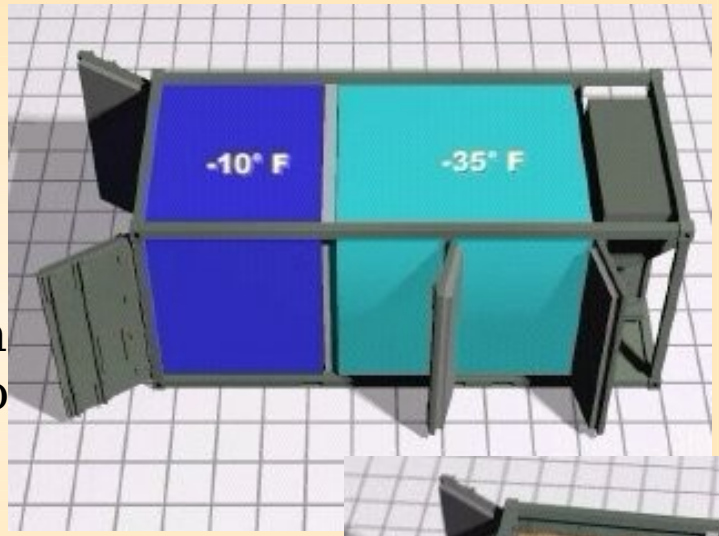
- Three sink sanitation Process
- Single burner operation
- Steam generator for water heating
- Spray washer
- Commercial drying / Storage racks
- Drain tables & work tables
- Wash water treatment
- Housed inside MGPTS tent

# Containerized Kitchen (CK)

- Partially replaces Mobile Kitchen Trailer on a one-for-two basis
- Commercial kitchen equipment
- Provides a mobile, modern, efficient kitchen serving up to 800 meals 3x daily.
- Cost to field is approximately $150,000
- Reduces overall footprint
- Improved efficiency, safety & comfort of working environment

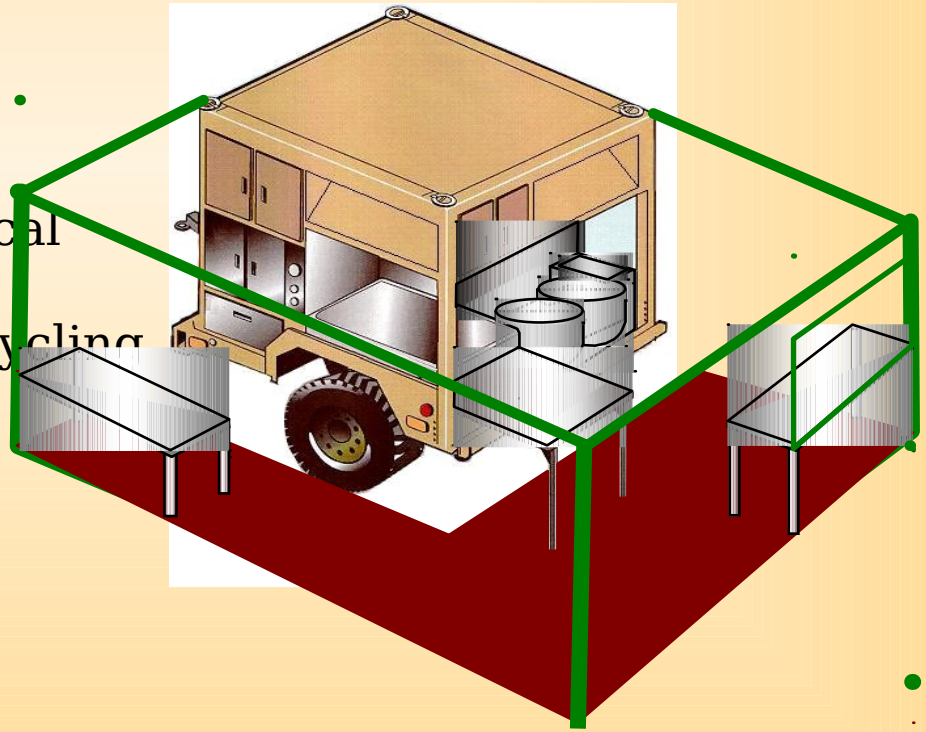
# Multi Temperature Refrigerator Containerized System (MTRCS)

- Flexibility for transporting fresh & frozen
- Provides refrigeration on th move (current system does no
- Moveable partition compartment volume can be adjusted to the load
- 8x8x20 ISO container w/ multi-temperature capabilities
- Stores 2 days rations for 800 soldiers



# Battlefield Kitchen (BK)

- Provide a complete, mobile, integrated feeding system serving up to 400 soldiers up to 3 hot meals daily.
- Integrated sanitation
- Integrated refrigeration
- Enhanced food preparation area
- Co-generation to provide electrical power
- Integrated water production/recycling capability
- Goal: By 2025 BK replaces field kitchens
- ORD for World Wide Staffing 4QFY02



# Quality Deficiency Report Standard Form 368

**GET DISPOSITION INSTRUCTION FOR CREDIT.**

**REPLACEMENT OR REPAIR OF DEFECTIVE EQUIPMEN**

**HELP STOP REPEAT SHIPMENTS OF DEFECTIVE EQUIPMENT.**

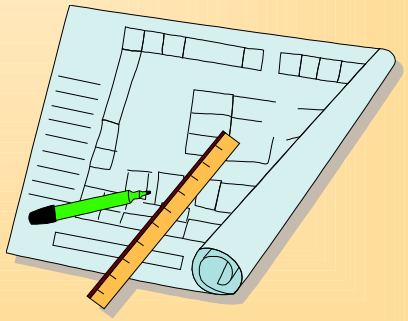
**IMPROVE THE PERFORMANCE AND MAINTANCE OF EQUIPMENT.**

**FOOD SERVICE FLASHER 97-3 LISTED ADDRESSES TO SEND QDRs FOR ACTION.**

# Facilities & Equip. Division Contacts

| | |
|---|---|
| oldie Bailey | DSN 687-3354 Comm. 804-734-335 |
| Joe McKinney | DSN 687-3433 Comm. 804-734-3433 |
| Wardell Carey | DSN 687-3450 Comm. 804-734-3450 |
| ic Cowan | DSN 687-3122 Comm. 804-734-312 |

**Please visit our web site @ www.quartermaster.army.mil/aces**



# QUESTIONS ?